

EAST SIDE HEALTH DISTRICT COMPLAINT/INCIDENT REPORT

Incident Number: <u>100</u>	Date: <u>03/04/2019</u>	Time: <u> </u>
Program: <u>Sewage</u>	Received By: <u>Michael Jackson</u>	
Received Via: <u> </u>		
Business/ Incident Information:		
Name: <u>KAM WAH CHOP SUEY</u>	Facility ID Number: <u>318</u>	
Address: <u>7604 STATE ST</u> Phone: <u> </u>	City: <u>E ST LOUIS</u>	
Number: <u>(618)</u>		
Nature of Complaint:		
regarding grease being poured into a drain at KAM WAH CHOP SUEY is aware <u> </u> and the nuisance is causing him trouble <u> </u>		
Injury/Illness: <u> </u>		
Complaint Information:		
Name: <u> </u>	Address: <u> </u>	
Phone Number: <u> </u>		
Action Taken/Activity Log:		
Date: <u>03/05/2019</u> Inspector: <u>Michael Jackson</u>		
Activity: <u>Inspector, Mike Jackson, informed Establishment that grease should not be poured down the drain. Toilets flushed @ establishment all sinks ran water, No signs of back up State Plumber notified regarding complaint for plumbing "complaint inspection"</u>		
Date: <u>03/04/1900</u> Inspector: <u>Myla Blandford</u>		
Activity: <u>MB returned a call on 3/4/19 from <u> </u> concerning a sewage issue. The complainant stated that the toilets in <u> </u> were not flushing and that <u> </u> two plumbers out to assess the issue. The complainant was told that there was "grease in the manhole."</u>		
<u>The establishment denies pouring grease down the drain. MB assigned M. Jackson to conduct an inspection of Kam Wah on 3/5/19 to ascertain if there were any issues with toilet flushing/sinks draining. MB also contacted the State Plumbing Inspector with a request for inspection.</u>		
Date: <u>03/05/2019</u> Inspector: <u> </u>		
Activity: <u>MB contacted G. Clemmons of East St Louis Public Works and advised her of complaint/inquired as to whether or not there were any known issues with municipal lines in the area. Mr. Clemmons reported that there were no known issues. MB recommended a maintenance check for grease/obstructions in the area of 7604 State. Public Health Inspection on same date indicated that toilets and sinks drained without issue at food establishment.</u>		
Disposition: <u>Open</u>		

Date: 03/07/2019 Inspector: Myla Blandford

Activity: MB was contacted by State Plumbing Inspector as a follow up to plumbing survey. Plumbing inspector indicated that there were multiple plumbing code violations and that a report would be available on Friday 3/8/19.

Date: 03/11/2019 Inspector: Myla Blandford

Activity: G. Clemmons of ESTL PW contacted MB. Line maintenance scheduled for Tuesday.

Date: 03/08/2019 Inspector: Myla Blandford

Activity: MB received electronic copy of plumbing inspection violations and contacted plumber to set up afternoon consultation with facility. MB dispatched two inspectors to test toilet/sink drainage at other businesses in strip mall with food establishment. Toilets at _____ did not flush adequately. Sinks were reported to drain slow. _____ inspectors a picture of grease in the manhole. MB updated ESHD Administrator. Food establishment permit to be suspended based on hazard of sewage obstruction and system failure in connecting business and food establishment plumbing code violations. MB updated inspectors. MB notified G. Clemmons (ESTL PW) of closure - lines had not been serviced, scheduled for next week. MB notified ESTL Zoning Director of establishment closure. State Plumbing Inspector provided update that ESTL PW representative present outside facility during consult. Grease present.

Date: 03/13/2019 Inspector: Myla Blandford

Activity: FOIA request received (BND). MB requested copy of photos/service provider records from complainant location.

Date: 03/14/2019 Inspector: Myla Blandford

Activity: State Plumbing Inspector reported (to MB) that he met with establishment's plumber on site. Grease trap lacked maintenance and build up of debris in line was noted. G. Clemmons confirmed line service was being conducted. MB spoke with Cara Anthony at BND acknowledging FOIA request. MB confirmed w/ Ms. Anthony that establishment would not re-open until plumbing corrections had been made & verified by State Plumbing Inspector.

Myla Oliver-Blandford

From: Popov, Matt <Matt.Popov@Illinois.gov>
Sent: Thursday, March 07, 2019 3:13 PM
To: Myla Oliver-Blandford
Subject: Man Wah
Attachments: IMG_0740.JPG; ATT00001.txt

Myla, Does this concern you? I'll follow up with a report.
Thanks, Matt

State of Illinois - CONFIDENTIALITY NOTICE: The information contained in this communication is confidential, may be attorney-client privileged or attorney work product, may constitute inside information or internal deliberative staff communication, and is intended only for the use of the addressee. Unauthorized use, disclosure or copying of this communication or any part thereof is strictly prohibited and may be unlawful. If you have received this communication in error, please notify the sender immediately by return e-mail and destroy this communication and all copies thereof, including all attachments. Receipt by an unintended recipient does not waive attorney-client privilege, attorney work product privilege, or any other exemption from disclosure.



Food Establishment Inspection Report

Local Health Department Name and Address East Side Health District		No. of Risk Factor/Intervention Violations X	Date 3/5/19 Page 1 of 3
Establishment Kam Wah Chop Suey	License/Permit # X	No. of Repeat Risk Factor/Intervention Violations X	Time In 11:15 AM
Street Address 7604 State Street		Permit Holder X	Time Out 12:00 PM
City/State East St. Louis, IL	ZIP Code 62203	Risk Category High	
Purpose of Inspection Complaint			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</p>				<p>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.</p>			
Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	In, Out	Person in charge present, demonstrates knowledge, and performs duties		15	In, Out, N/A, N/O	Food separated and protected	
2	In, Out, N/A	Certified Food Protection Manager (CFPM)		16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized	
Employee Health							
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In, Out	Proper use of restriction and exclusion		Time/Temperature Control for Safety			
5	In, Out	Procedures for responding to vomiting and diarrheal events		18	In, Out, N/A, N/O	Proper cooking time and temperatures	
Good Hygienic Practices							
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use		19	In, Out, N/A, N/O	Proper reheating procedures for hot holding	
7	In, Out, N/O	No discharge from eyes, nose, and mouth		20	In, Out, N/A, N/O	Proper cooling time and temperature	
Preventing Contamination by Hands							
8	In, Out, N/O	Hands clean and properly washed		21	In, Out, N/A, N/O	Proper hot holding temperatures	
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		22	In, Out, N/A, N/O	Proper cold holding temperatures	
10	In, Out	Adequate handwashing sinks properly supplied and accessible		23	In, Out, N/A, N/O	Proper date marking and disposition	
Approved Source							
11	In, Out	Food obtained from approved source		24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records	
12	In, Out, N/A, N/O	Food received at proper temperature		Consumer Advisory			
13	In, Out	Food in good condition, safe, and unadulterated		25	In, Out, N/A	Consumer advisory provided for raw/undercooked food	
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction		Highly Susceptible Populations			
GOOD RETAIL PRACTICES							
<p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</p>							
Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30		Pasteurized eggs used where required		Proper Use of Utensils			
31		Water and ice from approved source		43		In-use utensils: properly stored	
32		Variance obtained for specialized processing methods		44		Utensils, equipment & linens: properly stored, dried, & handled	
Food Temperature Control							
33		Proper cooling methods used; adequate equipment for temperature control		45		Single-use/single-service articles: properly stored and used	
34		Plant food properly cooked for hot holding		46		Gloves used properly	
35		Approved thawing methods used		Utensils, Equipment and Vending			
36		Thermometers provided & accurate		47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
Food Identification							
37		Food properly labeled; original container		48		Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination							
38		Insects, rodents, and animals not present		49		Non-food contact surfaces clean	
39		Contamination prevented during food preparation, storage and display		Physical Facilities			
40		Personal cleanliness		50		Hot and cold water available; adequate pressure	
41		Wiping cloths: properly used and stored		51		Plumbing installed; proper backflow devices	
42		Washing fruits and vegetables		52		Sewage and waste water properly disposed	
Employee Training							
53		Toilet facilities: properly constructed, supplied, & cleaned		54		Garbage & refuse properly disposed; facilities maintained	
54		Physical facilities installed, maintained, and clean		55		Adequate ventilation and lighting; designated areas used	
55		All food employees have food handler training		Employee Training			
56				57			

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Sanitizer Type: _____ PPM: _____ Heat: ~~_____~~

OBSERVATIONS AND CORRECTIVE ACTIONS

Follow-up Date:

Food Establishment Inspection Report

Local Health Department Name and Address East Side Health District		No. of Risk Factor/Intervention Violations X	Date 3/8/10 Page 1 of 3
Establishment Kam Wah	License/Permit # X	No. of Repeat Risk Factor/Intervention Violations X	Time In 2:00 PM
Street Address 7604 State St.		Permit Holder X	Time Out 3:05 PM
City/State East St. Louis, IL	ZIP Code 62201	Risk Category High	
Purpose of Inspection Complaint / Follow-Up			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation		Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.	
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Compliance Status		COS	R
Supervision			
1	In, Out	Person in charge present, demonstrates knowledge, and performs duties	
2	In, Out, N/A	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In, Out	Proper use of restriction and exclusion	
5	In, Out	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use	
7	In, Out, N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In, Out, N/O	Hands clean and properly washed	
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In, Out	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In, Out	Food obtained from approved source	
12	In, Out, N/A, N/O	Food received at proper temperature	
13	In, Out	Food in good condition, safe, and unadulterated	
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In, Out, N/A, N/O	Food separated and protected	
16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized	
17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In, Out, N/A, N/O	Proper cooking time and temperatures	
19	In, Out, N/A, N/O	Proper reheating procedures for hot holding	
20	In, Out, N/A, N/O	Proper cooling time and temperature	
21	In, Out, N/A, N/O	Proper hot holding temperatures	
22	In, Out, N/A, N/O	Proper cold holding temperatures	
23	In, Out, N/A, N/O	Proper date marking and disposition	
24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In, Out, N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	In, Out, N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In, Out, N/A	Food additives: approved and properly used	
28	In, Out, N/A	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
29	In, Out, N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			
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Compliance Status		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water and ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39		Contamination prevented during food preparation, storage and display	
40		Personal cleanliness	
41		Wiping cloths: properly used and stored	
42		Washing fruits and vegetables	

Compliance Status		COS	R
Proper Use of Utensils			
43		In-use utensils: properly stored	
44		Utensils, equipment & linens: properly stored, dried, & handled	
45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	
Physical Facilities			
50		Hot and cold water available; adequate pressure	
51		Plumbing installed; proper backflow devices	
52		Sewage and waste water properly disposed	
53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
55		Physical facilities installed, maintained, and clean	
56		Adequate ventilation and lighting; designated areas used	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

Page 2 of 3

Establishment #:

Waste Water System: ☒ Public ☐ Private

PPM:

Heat:

[illegible]

Item Number	Violations cited in this report must be corrected within the time frames below.
	<ul style="list-style-type: none"> Due to sewer issues and ^{plumbing} violation as attached. and sewer back up in adjacent office facility, facility is closed until health violations/sewer violation are fixed to code.
	<ul style="list-style-type: none"> Repairs have to be made by Illinois Registered Licensed Plumber
	<ul style="list-style-type: none"> 2019 Permit will be temporarily suspended pending plumbing corrections.

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Date _____

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date

will call
after plumbing
violations



ILLINOIS DEPARTMENT OF PUBLIC HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
PLUMBING INSPECTION REPORT

Type of Unit Inspected and Location: Kam Wah Chop Suey

7604 State Street East St. Louis St. Clair
Street Address City County Zip Code

Firm or person responsible for plumbing: _____

Street Address City County Zip Code Telephone#

TYPE OF INSPECTION

____ License ____ Code ____ Underground ____ Rough-In ____ Final
☒ **OTHER OR TYPE:** Request by Local Health Dept.

An inspection this date has been conducted under authority of the Illinois Plumbing License Law. Notice is hereby given of violations. Correction of the below listed violation(s) must be made within the time limit shown to prevent further enforcement action by this Department.

Item #	Code Rule #	Violations	Corrected By
		KITCHEN	
1.	890.1010(a)	The prep sink and the three compartment sink discharge piping were directly connected to the sanitary sewer system.	P
2.	890.1420(a) 890.410(a)	The prep sink and the three compartment sink discharge piping were not provided with a trapped and vented outlet.	P
3.	890.320(k)(1)(1) 890.320(i)	The pressure fittings and fernco fittings located on the three compartment sink and prep sink discharge piping were not approved.	P
4.	890.1420(a) 890.410(a)	The discharge piping for the wok was not provided with a trapped and vented outlet.	P
5.	890.510(a)(6)	The inlet and outlet of the grease interceptor was not provided with a vent.	P
6.	890.200	The inlet of the grease interceptor was not provided with a flow control.	P
7.	890.310	The inch and a half pipe located on the grease interceptor was not gas or water tight.	P

Owner or Plumber

Matthew L. Popov
Plumbing Inspector

March 7, 2019
Date

ILLINOIS DEPARTMENT OF PUBLIC HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
PLUMBING INSPECTION REPORT

Type of Unit Inspected and Location: Kam Wah Chop Suey

7604 State Street East St. Louis St. Clair
Street Address City County Zip Code

Firm or person responsible for plumbing: _____

Street Address City County Zip Code Telephone#

TYPE OF INSPECTION

____ License ____ Code ____ Underground ____ Rough-In ____ Final
X OTHER OR TYPE: Request by Local Health Dept.

An inspection this date has been conducted under authority of the Illinois Plumbing License Law. Notice is hereby given of violations. Correction of the below listed violation(s) must be made within the time limit shown to prevent further enforcement action by this Department.

		RESTROOM	
8.	890.680(e)	The hand wash sink was not provided with tempered water.	P
9.	890.650(a)(1)	The water closet bowl was not provided with an antimicrobial seat.	P
10.	890.630(g)	The restroom may not meet the requirements of the 2018 Illinois Accessibility Code.	
		NOTE: This type of facility will be required to have a mop sink and a grease interceptor for the wok.	P

Owner or Plumber

Matthew L. Popov
Plumbing Inspector

March 7, 2019
Date

Food Establishment Inspection Report

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations 0	Date 1/18/18 Page 1 of 3
Establishment KAM WAH	License/Permit #	No. of Repeat Risk Factor/Intervention Violations 2	Time In 1:10 Time Out 2:20
Street Address 7604 State St.		Permit Holder	Risk Category High
City/State E. St. Louis	ZIP Code	Purpose of Inspection ROUTINE	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In/Out/N/A	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In/Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In/Out	Proper use of restriction and exclusion	
5	In/Out	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In/Out/N/O	Proper eating, tasting, drinking, or tobacco use	
7	In/Out/N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In/Out/N/O	Hands clean and properly washed	
9	In/Out/N/A/N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In/Out	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In/Out	Food obtained from approved source	
12	In/Out/N/A/N/O	Food received at proper temperature	
13	In/Out	Food in good condition, safe, and unadulterated	
14	In/Out/N/A/N/O	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In/Out/N/A/N/O	Food separated and protected	
16	In/Out/N/A	Food-contact surfaces; cleaned and sanitized	
17	In/Out	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In/Out/N/A/N/O	Proper cooking time and temperatures	
19	In/Out/N/A/N/O	Proper reheating procedures for hot holding	
20	In/Out/N/A/N/O	Proper cooling time and temperature	
21	In/Out/N/A/N/O	Proper hot holding temperatures	
22	In/Out/N/A/N/O	Proper cold holding temperatures	
23	In/Out/N/A/N/O	Proper date marking and disposition	
24	In/Out/N/A/N/O	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In/Out/N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	In/Out/N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In/Out/N/A	Food additives: approved and properly used	
28	In/Out/N/A	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
29	In/Out/N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

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35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37	X	Food properly labeled; original container	
Prevention of Food Contamination			
38		Insects, rodents, and animals not present	
39		Contamination prevented during food preparation, storage and display	
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45		Single-use/single-service articles: properly stored and used	
46		Gloves used properly	
Utensils, Equipment and Vending			
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
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Physical Facilities			
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51		Plumbing installed; proper backflow devices	
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53		Toilet facilities: properly constructed, supplied, & cleaned	
54		Garbage & refuse properly disposed; facilities maintained	
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56		Adequate ventilation and lighting; designated areas used	
Employee Training			
57		All food employees have food handler training	
58		Allergen training as required	

Page 2 of 3

Establishment #:

Waste Water System: ☐ Public ☐ Private

PPM: 100% pure

Heat: $165^{\circ}\uparrow$

[illegible]

Item Number	Violations cited in this report must be corrected within the time frames below.
#32	No labels on pre prepared foods
	Food taken from original package must be in clean covered container with dated label of preparation.
	Correction: DATE / label
#47	Storage units have build up of debris.
	Non food contact surfaces must be in sanitary condition.
	Correction: Clean

LAM	15758902	Exp. 10/25/22	
HACCP Topic: <i>Thawing</i>			

Date _____

Follow-up Date:

Inspector (Signature)



Food Establishment Inspection Report

Local Health Department Name and Address East Side Health District		No. of Risk Factor/Intervention Violations 2	Date 12/5 Page 1 of 2
Establishment Kam Wah Chop Suey	License/Permit # X	No. of Repeat Risk Factor/Intervention Violations 2	Time In 1:00 PM Time Out 1:55 PM
Street Address 7604 State Street		Permit Holder X	Risk Category High
City/State East St. Louis, IL	ZIP Code 62203	Purpose of Inspection Routine	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation				Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Protection from Contamination				
1	<input checked="" type="radio"/> In <input type="radio"/> Out	Person in charge present, demonstrates knowledge, and performs duties			15	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Food separated and protected		<input checked="" type="checkbox"/>
2	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A	Certified Food Protection Manager (CFPM)			16	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
3	<input checked="" type="radio"/> In <input type="radio"/> Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	<input checked="" type="radio"/> In <input type="radio"/> Out	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	<input checked="" type="radio"/> In <input type="radio"/> Out	Proper use of restriction and exclusion			18	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Proper cooking time and temperatures		
5	<input checked="" type="radio"/> In <input type="radio"/> Out	Procedures for responding to vomiting and diarrheal events			19	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					Food/Color Additives and Toxic Substances				
6	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O	Proper eating, tasting, drinking, or tobacco use			20	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Proper cooling time and temperature		
7	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O	No discharge from eyes, nose, and mouth			21	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Proper hot holding temperatures		
Preventing Contamination by Hands					Consumer Advisory				
8	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/O	Hands clean and properly washed			22	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Proper cold holding temperatures		
9	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Proper date marking and disposition		<input checked="" type="checkbox"/>
10	<input checked="" type="radio"/> In <input type="radio"/> Out	Adequate handwashing sinks properly supplied and accessible			24	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Time as a Public Health Control; procedures & records		
Approved Source					Highly Susceptible Populations				
11	<input checked="" type="radio"/> In <input type="radio"/> Out	Food obtained from approved source			25	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A	Consumer advisory provided for raw/undercooked food		
12	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Food received at proper temperature			26	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered		
13	<input checked="" type="radio"/> In <input type="radio"/> Out	Food in good condition, safe, and unadulterated			Conformance with Approved Procedures				
14	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A <input type="radio"/> N/O	Required records available: shellstock tags, parasite destruction			27	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A	Food additives: approved and properly used		
					28	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A	Toxic substances properly identified, stored, and used		
					29	<input checked="" type="radio"/> In <input type="radio"/> Out <input type="radio"/> N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation									
Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
30	Pasteurized eggs used where required				43	In-use utensils: properly stored			
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
Food Temperature Control					Utensils, Equipment and Vending				
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			
34	Plant food properly cooked for hot holding				47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
35	Approved thawing methods used				48	Warewashing facilities: installed, maintained, & used; test strips			
36	Thermometers provided & accurate				49	<input checked="" type="radio"/> Non-food contact surfaces clean COS			<input checked="" type="checkbox"/>
Food Identification					Physical Facilities				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
Prevention of Food Contamination					Employee Training				
38	Insects, rodents, and animals not present				51	All food employees have food handler training			
39	Contamination prevented during food preparation, storage and display				52	Plumbing installed; proper backflow devices			
40	Personal cleanliness				53	Sewage and waste water properly disposed			
41	Wiping cloths: properly used and stored				54	Toilet facilities: properly constructed, supplied, & cleaned			
42	Washing fruits and vegetables				55	Garbage & refuse properly disposed; facilities maintained			
					56	Physical facilities installed, maintained, and clean			<input checked="" type="checkbox"/>
					57	Adequate ventilation and lighting; designated areas used			
					58	Allergen training as required			

Food Establishment Inspection Report

Page 2 of 3 ²

Establishment: Kam Wah Chop Suey

Establishment #: X

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: 3 compartment sink Chlorine

PPM: 100

Heat: X

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice	140	Steak	35	Steak	8
Beef	135	Egg	36	Shrimp	7
Chicken	155	Shrimp	35		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	chicken and chicken butter not covered. 3.302.11(A) Food shall be protected from cross contamination correction - cover <u>COS</u> Repeat Violation
49	Non Food contact surfaces such as counter top dirty with debris 4.601.11(c) Non Food contact surfaces shall be free of accumulation of residue correction - clean <u>ACH</u> <u>COS</u>
55	Floors in Establishment not clean 6.101.11(A) Materials such as <u>floors</u> wall, ceilings, surface must be correction - clean <u>N/A</u> free of residue buildup
23	Onion, and pepper, and cheese not dated/labeled in Refrigerator 3.501.17 - Food should be on a labeling/date marking system that meets correction - label/date or discard <u>COS</u> the checks of state

CFPM Verification (name, expiration date, ID#):

Janet Lam

01585237

Exp. 10/29/2019

HACCP Topic: Food Prep

Person in Charge (Signature)

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: _____

Food Establishment Inspection Report

of 2

Local Health Department Name and Address East Side Health District		No. of Risk Factor/Intervention Violations 1	Date 04/26/18 Page 1 of 2
Establishment Kam Wah	License/Permit # X	No. of Repeat Risk Factor/Intervention Violations 0	Time In 2:30 PM
Street Address 7604 State Street		Permit Holder X	Time Out 3:00 PM
City/State East St. Louis	ZIP Code 6220	Purpose of Inspection Routine Inspection	
Risk Category High			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R
Supervision			
1	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out Person in charge present, demonstrates knowledge, and performs duties		
2	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Certified Food Protection Manager (CFPM)		
Employee Health			
3	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out Proper use of restriction and exclusion		
5	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Proper eating, tasting, drinking, or tobacco use		
7	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Hands clean and properly washed		
9	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out Food obtained from approved source		
12	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Food received at proper temperature		
13	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out Food in good condition, safe, and unadulterated		
14	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Required records available: shellstock tags, parasite destruction		
Protection from Contamination			
15	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Food separated and protected		
16	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Food-contact surfaces; cleaned and sanitized		
17	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety			
18	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Proper cooking time and temperatures		
19	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Proper reheating procedures for hot holding		
20	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Proper cooling time and temperature		
21	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Proper hot holding temperatures		
22	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Proper cold holding temperatures		
23	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Proper date marking and disposition		
24	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Food additives: approved and properly used		
28	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures			
29	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Compliance Status		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	<input checked="" type="radio"/> In <input checked="" type="radio"/> Out N/A Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

Page 2 of 3

Establishment:

Kam Wah

Establishment #:

X

Water Supply:

☒ Public ☐ Private

Waste Water System:

☒ Public ☐ Private

Sanitizer Type:

3 comp. Chlorine

PPM:

100

Heat:

X

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken	175	Eggs	29		
Rice	230	Onions	30		
		Pepper	29		
		Cheese	30		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	Food items not covered 3-302.11 Food shall be protected from cross contamination Correction - cover COS
49	Nonfood contact surfaces not clean 4-601. Nonfood contact surfaces shall be clean and protected Correction - Clean N/F
55	Oven not clean, built up debris 6-501. Facility/equipment must be maintained and clean Correction - Clean N/F

CFPM Verification (name, expiration date, ID#):

Janet LAM	# 15758902	Exp. 10/25/22
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HACCP Topic:

Sanitation

Person in Charge (Signature)

Date

07/26/2018

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date:

Food Establishment Inspection Report

Local Health Department Name and Address ESHD		No. of Risk Factor/Intervention Violations 2	Date 4/19 Page 1 of 3
Establishment Kam Wah	License/Permit #	No. of Repeat Risk Factor/Intervention Violations 0	Time In 1:30
Street Address 7604 State St.		Permit Holder	Time Out 4:25
City/State	ZIP Code	Risk Category High	
Purpose of Inspection Routine			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

<p>Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</p>				<p>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.</p>			
Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	In			15	In		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	In			16	In		
Certified Food Protection Manager (CFPM)				Food-contact surfaces; cleaned and sanitized			
Employee Health							
3	In			17	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned and unsafe food			
4	In			Time/Temperature Control for Safety			
Proper use of restriction and exclusion				18	In		
5	In			Proper cooking time and temperatures			
Procedures for responding to vomiting and diarrheal events				19	In		
Good Hygienic Practices				Proper reheating procedures for hot holding			
6	In			20	In		
Proper eating, tasting, drinking, or tobacco use				Proper cooling time and temperature			
7	In			21	In		
No discharge from eyes, nose, and mouth				Proper hot holding temperatures			
Preventing Contamination by Hands							
8	In			22	In		
Hands clean and properly washed				Proper cold holding temperatures			
9	In			23	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Proper date marking and disposition			
10	In			24	In		
Adequate handwashing sinks properly supplied and accessible				Time as a Public Health Control; procedures & records			
Approved Source							
11	In			Consumer Advisory			
Food obtained from approved source				25	In		
12	In			Consumer advisory provided for raw/undercooked food			
Food received at proper temperature				Highly Susceptible Populations			
13	In			26	In		
Food in good condition, safe, and unadulterated				Pasteurized foods used; prohibited foods not offered			
14	In			Food/Color Additives and Toxic Substances			
Required records available: shellstock tags, parasite destruction				27	In		
				Food additives: approved and properly used			
				28	In		
				Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures							
				29	In		
				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

<p>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</p>				<p></p>			
Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30				Proper Use of Utensils			
Pasteurized eggs used where required				43			
31				In-use utensils: properly stored			
Water and ice from approved source				44			
32				Utensils, equipment & linens: properly stored, dried, & handled			
Variance obtained for specialized processing methods				45			
Food Temperature Control				Single-use/single-service articles: properly stored and used			
33				46			
Proper cooling methods used; adequate equipment for temperature control				Gloves used properly			
34				Utensils, Equipment and Vending			
Plant food properly cooked for hot holding				47			
35				Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Approved thawing methods used				48			
36				Warewashing facilities: installed, maintained, & used; test strips			
Thermometers provided & accurate				49			
				Non-food contact surfaces clean			
Food Identification							
37				Physical Facilities			
Food properly labeled; original container				50			
Prevention of Food Contamination				Hot and cold water available; adequate pressure			
38				51			
Insects, rodents, and animals not present				Plumbing installed; proper backflow devices			
39				52			
Contamination prevented during food preparation, storage and display				Sewage and waste water properly disposed			
40				53			
Personal cleanliness				Toilet facilities: properly constructed, supplied, & cleaned			
41				54			
Wiping cloths: properly used and stored				Garbage & refuse properly disposed; facilities maintained			
42				55			
Washing fruits and vegetables				Physical facilities installed, maintained, and clean			
				56			
				Adequate ventilation and lighting; designated areas used			
Employee Training							
57				All food employees have food handler training			
58				Allergen training as required			

Food Establishment Inspection Report

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Page 2 of 3

Establishment: Kam Wah Establishment #: _____

Water Supply: ☐ Public ☐ Private Waste Water System: ☐ Public ☐ Private

Sanitizer Type: Chl Bucket PPM: 100 ppm Heat: 65

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken	34				
Pork	32				
Rice	101°F				
Gravy	135				
Shrimp	39				
Chicken	279°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
#23	No dates on PHE stored in fridge
SOL-17	PHE shall be dated at all times
	- correction: dates applied (prep date) COS
#10	No "wash hands" signs posted
	- correction: signs provided COS
#53	Bathroom door not self-closing in kitchen: 7 days
20214	correction: Apply self-closing mechanism.
	Orkin Pest Control
#57	Food Handler training not complete 30 days
750370	education left on date marking, storage,
	+ cross contamination. Food temp logs left
	No signs or smells of sewage issues

CFPM Verification (name, expiration date, ID#):

LAM 157589103

HACCP Topic:

Date Marking / Cool down procedure

Person in Charge (Signature)

Date

Inspector (Signature)

Follow-up: ☒ Yes ☐ No (Check one)

Follow-up Date:

4/26/18

Incident Number: <u>100</u>		Date: <u>04/13/2018</u>	Time: <u>12:00 AM</u>
Program: <u>Sewage</u>		Received By: <u>Myla Blandford</u>	
Received Via: _____			
Business/ Incident Information:			
Name: _____		Facility ID Number: _____	
Address: _____		City: _____	
Phone Number: _____			
Nature of Complaint:			
<u>MB received call from City of East St Louis inspector advising that there was sewage behind establishment at 7604 State Street.</u>			
Injury/Illness: _____			
Complaint Information:			
Name: _____		Address: _____	
Phone Number: _____			
Action Taken/Activity Log:			
Date: <u>04/13/2018</u> Inspector: <u>Monae Riley</u>			
<u>Activity: MB dispatched inspector to follow up on complaint. Inspector found no sewage back ups/drainage obstructions in the building.Facility management indicated that there was a problem with city line. MB contacted G. Clemmons (Public Works). Ms.Clemmons confirmed that there was an issue with the municipal line/system and that they were waiting for a part/equipment on Monday to correct issue. Site will be monitored.</u>			
Reviewed By: <u>Myla Blandford</u>		Disposition: <u>Closed</u>	

Food Establishment Inspection Report

1/2

Local Health Department Name and Address ESHID		No. of Risk Factor/Intervention Violations <input checked="" type="checkbox"/>	Date 4/13 Page 1 of 3
Establishment 7604 State St	License/Permit #	No. of Repeat Risk Factor/Intervention Violations <input checked="" type="checkbox"/>	Time In 12:55
Street Address Kam Wah		Permit Holder	Risk Category High
City/State	ZIP Code	Purpose of Inspection Sewage	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN =in compliance OUT =not in compliance N/O =not observed N/A =not applicable Mark "X" in appropriate box for COS and/or R COS =corrected on-site during inspection R =repeat violation				Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.					
Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Protection from Contamination				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In, Out, N/A, N/O	Food separated and protected		
2	In, Out, N/A	Certified Food Protection Manager (CFPM)			16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized		
Employee Health					Time/Temperature Control for Safety				
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In, Out	Proper use of restriction and exclusion			18	In, Out, N/A, N/O	Proper cooking time and temperatures		
5	In, Out	Procedures for responding to vomiting and diarrheal events			19	In, Out, N/A, N/O	Proper reheating procedures for hot holding		
Good Hygienic Practices					Consumer Advisory				
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use			20	In, Out, N/A, N/O	Proper cooling time and temperature		
7	In, Out, N/O	No discharge from eyes, nose, and mouth			21	In, Out, N/A, N/O	Proper hot holding temperatures		
Preventing Contamination by Hands					Highly Susceptible Populations				
8	In, Out, N/O	Hands clean and properly washed			22	In, Out, N/A, N/O	Proper cold holding temperatures		
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			23	In, Out, N/A, N/O	Proper date marking and disposition		
Approved Source					Food/Color Additives and Toxic Substances				
10	In, Out	Adequate handwashing sinks properly supplied and accessible			24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records		
11	In, Out	Food obtained from approved source			Conformance with Approved Procedures				
12	In, Out, N/A, N/O	Food received at proper temperature			25	In, Out, N/A	Consumer advisory provided for raw/undercooked food		
13	In, Out	Food in good condition, safe, and unadulterated			26	In, Out, N/A	Pasteurized foods used; prohibited foods not offered		
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction			Compliance with variance/specialized process/HACCP				
					27	In, Out, N/A	Food additives: approved and properly used		
					28	In, Out, N/A	Toxic substances properly identified, stored, and used		
					29	In, Out, N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS =corrected on-site during inspection R =repeat violation									
Compliance Status			COS	R	Compliance Status			COS	R
Safe Food and Water					Proper Use of Utensils				
30		Pasteurized eggs used where required			43		In-use utensils: properly stored		
31		Water and ice from approved source			44		Utensils, equipment & linens: properly stored, dried, & handled		
32		Variance obtained for specialized processing methods			45		Single-use/single-service articles: properly stored and used		
Food Temperature Control					Utensils, Equipment and Vending				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34		Plant food properly cooked for hot holding			47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
35		Approved thawing methods used			48		Warewashing facilities: installed, maintained, & used; test strips		
36		Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			50		Hot and cold water available; adequate pressure		
Prevention of Food Contamination					51		Plumbing installed; proper backflow devices		
38		Insects, rodents, and animals not present			52		Sewage and waste water properly disposed		
39		Contamination prevented during food preparation, storage and display			53		Toilet facilities: properly constructed, supplied, & cleaned		
40		Personal cleanliness			54		Garbage & refuse properly disposed; facilities maintained		
41		Wiping cloths: properly used and stored			55		Physical facilities installed, maintained, and clean		
42		Washing fruits and vegetables			56		Adequate ventilation and lighting; designated areas used		
					Employee Training				
					57		All food employees have food handler training		
					58		Allergen training as required		

2/2

The following remarks supplement the inspection report of

Dated 4/5/18

~~(ESTABLISHMENT NAME)~~

X Menas Bi
 INSPECTOR
 od. X 7.44 2 J
 (SIGNATURE OF OWNER OR REPRESENTATIVE)

These remarks have been explained to me and are understood.

(SIGNATURE OF OWNER OR REPRESENTATIVE)

Food Establishment Inspection Report

Local Health Department Name and Address East Side Health Dist		No. of Risk Factor/Intervention Violations	Date 4/14/18 Page 1 of 3
Establishment KAM WAH	License/Permit #	No. of Repeat Risk Factor/Intervention Violations	Time In 2:00 Time Out 2:15
Street Address 7604 State St		Permit Holder	Risk Category High
City/State ESTR	ZIP Code	Purpose of Inspection Exterior Sewage Follow up	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation				Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			
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Compliance Status		COS	R
Supervision			
1	In	Person in charge present, demonstrates knowledge, and performs duties	
2	In, Out, N/A	Certified Food Protection Manager (CFPM)	
Employee Health			
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	In, Out	Proper use of restriction and exclusion	
5	In, Out	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices			
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use	
7	In, Out, N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8	In, Out, N/O	Hands clean and properly washed	
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	In, Out	Adequate handwashing sinks properly supplied and accessible	
Approved Source			
11	In, Out	Food obtained from approved source	
12	In, Out, N/A, N/O	Food received at proper temperature	
13	In, Out	Food in good condition, safe, and unadulterated	
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction	

Compliance Status		COS	R
Protection from Contamination			
15	In, Out, N/A, N/O	Food separated and protected	
16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized	
17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety			
18	In, Out, N/A, N/O	Proper cooking time and temperatures	
19	In, Out, N/A, N/O	Proper reheating procedures for hot holding	
20	In, Out, N/A, N/O	Proper cooling time and temperature	
21	In, Out, N/A, N/O	Proper hot holding temperatures	
22	In, Out, N/A, N/O	Proper cold holding temperatures	
23	In, Out, N/A, N/O	Proper date marking and disposition	
24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records	
Consumer Advisory			
25	In, Out, N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26	In, Out, N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27	In, Out, N/A	Food additives: approved and properly used	
28	In, Out, N/A	Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures			
29	In, Out, N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation							
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Compliance Status		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & liners: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	All food employees have food handler training		
58	Allergen training as required		

Food Establishment Inspection Report

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Local Health Department Name and Address		No. of Risk Factor/Intervention Violations ✓		Date <u>4/11/16</u> Page <u>1</u> of <u>3</u>	
Establishment <u>ESTID</u> <u>Kam Wah</u>		License/Permit #		No. of Repeat Risk Factor/Intervention Violations ✓	
Street Address <u>7604 State St</u>		Permit Holder		Risk Category <u>High</u>	
City/State		ZIP Code		Purpose of Inspection <u>F/U Sewage</u>	

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58		Allergen training as required		

The following remarks supplement the inspection report of

Kam Wah

(ESTABLISHMENT NAME)

Dated

4/16

Item	Rule	Recommendations	Corrected By
		Upon investigation outside behind store per Surfacing Sewage left just in tire tracks, all other Surfacing Sewage is gone.	
		Manager not present at time.	
		ESHID noticed Sewage Smell one closer to back door. Employee says she is not sure if city is finished.	
		Employee says Smell is from the city working on pump & facility being closed.	
		ESHID will F/U in 2 days	

INSPECTOR

INSPECTOR

These remarks have been explained to me and are understood.

(SIGNATURE OF OWNER OR REPRESENTATIVE)